

Starters

Homemade Soup (V)

served with a ciabatta
(Gluten, Celery, Dairy)
£7.50

Garlic & Parsley Ciabatta (V)

(Gluten, Dairy)

£4.95

Garlic and Parsley Ciabatta with Dragon Mature Cheddar (V)

(Gluten, Dairy) £6.35

Fresh Salmon fishcakes

served with cucumber strips, green salad with a creamy garlic and herb dressing (Fish, egg, mustard)

£9.35

Garlic Mushroom with Garlic Bread

Mushrooms in a creamy garlic sauce served with Garlic and Parsley Ciabatta (Gluten, Dairy)

£7.75

Patchwork Welsh Dragon Pate of the day

served with chutney & toasted ciabatta bread
(Gluten, Sulphites)

(Dairy, Soya, Celery, Fish, Nuts, Mustard, Seasame, Eggs)

£9.25

Mains

6oz Beef Burger

in a toasted wheat & sourdough roll with smoked streaky bacon, red onion marmalade, lettuce, tomato and cheddar cheese with our own 1085 burger sauce, served with chips & coleslaw

(Celery, Gluten, Egg, Dairy, Mustard, Sulphites, Sesame, nuts)

£16.50

1085 Mountain Beef Burger

Two 6oz Beef Burgers served in a toasted wheat and sourdough roll, smoked streaky bacon, Pineapple, Red onion Marmalade, Lettuce, Tomato, Hash Brown, Smoked Applewood cheese and Cheddar cheese with our own 1085 burger sauce served with chips and coleslaw

(Celery, Gluten, Egg, Dairy, Mustard, Sulphites, Sesame, nuts)

£23.50

8oz Sirloin Steak

with a roasted whole tomato, Portobello mushroom, served with chips and garden peas (Dairy, Soya, Celery, Egg, Gluten)

£25.95

Smokey BBQ Chicken Burger

in a toasted wheat and sour dough roll with lettuce, tomato and red onion marmalade topped with Cheddar Cheese and served with chips

(Gluten, dairy)

£16.50

8oz Gammon Steak

Served with an Fried Egg and/or Pineapple, chips and garden peas.

(Gluten, Eggs, Nuts)

£13.95

Chicken Madras curry

Served with Basmati and wild rice, a yoghurt dip and a Naan bread

(Dairy, (Gluten - Naan bread))

£19.75

Homemade battered Cod and Chips

Deep fried with our own homemade batter using GF flour, served with mushy peas, chips and a homemade tartare sauce

(Fish)

£17.50

Vegan Penang Curry (V, VG, GF)

An aromatic coconut sauce with cauliflower, green beans, peppers, mange tout, served with Basmati & wild rice and vegan sour cream

£15.95

Desserts

Apple Pie (V, Vg, GF)

Juicy Bramley apple filling encased in gluten free and vegan pastry, served with fresh double cream.

(SO₂)

£8.00

Chocolate Fondant (V, Gf)

Yummy Hot' Chocolate Fondant Served With Ice cream or Sorbet & Belgian Chocolate Sauce

(Eggs, Dairy, Soya, Nuts)

Single £8 Sharing £14

Ice Cream (GF, V)

ask staff for choice of flavours (Dairy, Soya, Nuts)

Sorbet (GF, V)

ask staff for choice of flavours (Nuts, Peanuts)

1 scoop - £4.25

2 scoops - £6.50

3 scoops - £8.00